

which produces from four to six large, fleshy, edible inflorescences, beginning with the third or fourth year. These inflorescences, or pacayas, are about the size of ears of sweet corn and when cooked make a delicate salad. It is believed that the species will grow in southern Florida.

#### FRUITS.

A remarkable number of new fruits and interesting varieties of our staple fruits are represented. Mr. Meyer has added to the list of those already introduced 24 new varieties of oriental persimmon, among these being 11 from Tongjapu (Nos. 37648 to 37658), including an especially valuable variety for drying purposes, which is used to make a dried-fruit product comparable to the dried fig; an improved variety of the *Diospyros lotus* L. (No. 37811) used for stocks in the orchards established on the loess table-lands, where they are subjected to an unusual amount of drought and alkali; five new forms of persimmon from Shensi Province (Nos. 37661 to 37665); the salt-bag persimmon and the honey-pot persimmon (Nos. 37672 and 37678), the latter no larger than a cherry, a prolific bearer, and very showy when loaded with fruit; five varieties from Shantung (Nos. 37948 to 37952), one of which is eaten pickled in brine. A staminate variety (No. 38482) has been found in Bermuda by Mr. Peter Bisset, which ought to be valuable as a pollinizer.

The importance of finding a blight-proof pear has induced Mr. Meyer to continue his search for a better flavored melting Chinese pear, and he has sent in from Shensi, Honan, and Shantung 15 varieties of more or less promise for breeding purposes (Nos. 38240 to 38242, 38262 to 38271, 38277, and 38278); and Rev. Hugh W. White has sent the Tangshan pear (No. 37982), the only pear he has seen that does not have a woody taste, but is sweet and juicy.

An ancient apricot variety (No. 37744), from the Dakhleh Oasis of Egypt, sent in by Prof. S. C. Mason during his expedition to Egypt and the Sudan in search of date varieties, may prove of value in our own desert region, since it is able to withstand an annual temperature of 75° and monthly means as high as 90° F.

The growing importance of the Chinese jujube as a fruit for the Middle West is emphasized by the receipt from Mr. Meyer of 14 large-fruited varieties (Nos. 38243 to 38247, 38249 to 38253, and 38258 to 38261), some with fruits as large as or larger than ordinary hens' eggs, being more like small pears. They can be eaten fresh, stewed with rice, baked, preserved with honey, sugar, etc., and Mr. Meyer reports in the neighborhood of Paihsiangchen an increasing area, which already amounts to several thousand acres, almost entirely given over to jujube culture.